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" DEPARTMENT OF COMMERCE
BUREAU OF FISHERIES

Economic Circular No. 11 : : : : : : : : : : Issued March 7, 1914

CANNED SALMON: CHEAPER THAN MEATS, AND WHY
Including Fifty Tested Recipes.

The cheapest food is that which supplies nutriment at the lowest cost. One pound of canned red salmon of the best quality will cost about 16 cents.¹ The same quantity of bone, muscle, blood, and brain building material and body fuel in other foods would cost—

	Cents.
Eggs, strictly fresh (at 34 cents per dozen)-----	36
Steak, sirloin (at 27½ cents per pound)-----	33
Mutton, leg (at 19 cents per pound)-----	32
Chicken, average (at 25 cents per pound)-----	21½
Ham, smoked (at 18½ cents per pound)-----	13¼
Pink salmon, canned (at 9 cents per can)-----	12½

Ham is apparently cheaper than the other meats because it contains more fat or fuel, the cheapest of nutritive ingredients, which can be supplied more cheaply by the vegetable food which should accompany the meats or fish.

All species of the Pacific coast salmons are canned, all are highly nutritious, and, so far as the canned products are concerned, they differ from one another principally in the color and relative firmness of the flesh and the proportions of fats. The chinook has an excellent flavor and generally red flesh; the sockeye, or red salmon, equals it in flavor and is always red fleshed; the coho, or medium red salmon, has an excellent flavor but is paler in color; the humpback, or pink salmon, is still paler and its flesh softer; and the chum salmon is quite pale, soft when canned, and its flavor is inferior to any of the others.

The best grades of canned salmon are richer than meats in body-building materials and contain about the same amount of fats. Pink salmon, which is a cheaper grade, is better than meats for making flesh and bone, but has less fat. Either is as digestible as the best sirloin steak, there is no waste, and nothing has to be thrown away except the can.

¹ The prices used in all cases are average retail prices in Washington, D. C., Feb. 10, 1914, in shops and markets where all of the products were for sale. They are, therefore, comparable. Where salmon costs more, other prices will probably be greater.

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To reduce the cost of living, eat more salmon, especially of the cheaper grades, and less meat. Meats spoil quickly in the home. Canned salmon will keep indefinitely if unopened.

Meats are inspected, but they are handled by many persons after inspection and are exposed in the market places. Canned salmon is sealed against contamination, and from the time that the fish enter the cannery fresh from the cold waters in which they were taken, are washed, and delivered to the "iron chink" which butchers them, those packed in tall cans are practically untouched by the hand of man. Flat cans are packed by hand, but under the most sanitary conditions. The "iron chink" cuts off the heads, tails, and fins, dresses the fish at the rate of 3,000 fish per hour, and delivers them to a mechanical conveyer, on which they are thoroughly washed as they are conducted to the machine which cuts them in pieces to fit the sanitary solderless cans into which they are to be packed. No foreign or objectionable matter enters the tins, and the fish are thoroughly sterilized by cooking after the cans are sealed.

MAGNITUDE OF THE INDUSTRY.

The cheapness of salmon is due to their abundance and the use of the labor-saving machines warranted by the size of the pack. In 1913 there were canned on the Pacific coast the equivalent of 387,045,456 1-pound cans, valued at \$38,563,891. This would supply about 4 pounds of salmon to every man, woman, and child in the United States, and if the cans were placed in contact end to end they would encircle the earth, with enough to spare to stretch from New York to San Francisco.

To supply the raw material for this enormous pack requires over 100 million fishes weighing from 3 to 25 pounds or more each, and some of them measuring upward of 5 feet in length. Were it not that these fishes run into all of the important streams from Monterey Bay to the Arctic Circle and are almost incredibly abundant in many northern rivers, this great industry, one of the most important on the Pacific coast, could not have been developed or have been maintained. The drain on nature's bounty has been so great, however, that some streams have been depleted and the wealth of others has been threatened, and it has been necessary to sustain runs by artificial means. At this point the Federal Government and the States become factors in the situation.

HOW THE SUPPLY IS MAINTAINED.

Since the addition of man as one of the greatest of the salmon's enemies, natural spawning alone has been unable to maintain the supply, and to supplement it the Bureau of Fisheries conducts salmon culture on an extensive scale, operating 24 hatcheries and

branch stations in Alaska and the Pacific Coast States, from which 148 million young fish and 40 million partly developed eggs were sent out in the year ended June 30, 1913. In addition, Oregon, Washington, and California have each a number of hatcheries. The work during the current year at the Federal stations will be augmented, and a larger proportion of the fish will be reared and planted when they are older and better able to escape the many perils which beset the fry.

Fish culture does better that which nature does imperfectly. The ripe, or breeding, females are taken at or near the spawning grounds, killed, cut open, and the eggs extracted and mixed with milt from the males. Thus few ripe eggs fail of fertilization, while in nature many do. The fertilized eggs are spread in shallow screen trays or baskets and placed in troughs through which flows an abundant supply of cold, pure water. Development proceeds by gradual steps, but the first noticeable change observable as they lie in the troughs is when the eyes appear as a pair of small, but conspicuous, black spots. At this state the eggs are least susceptible to injury from handling, and if they have to be transported from one hatchery to another this time is usually selected for their shipment. Later the head, body, and tail become distinguishable through the transparent shell of the egg, and just before hatching the little embryo may be seen wriggling violently, as if struggling to break the walls in which it is imprisoned. On hatching, the fish drop through the oblong meshes of the tray, while their still unhatched brethren remain, and the empty egg shells are carried off in the current. The young fish are either planted as soon as the remains of the egg yolk are absorbed, or they are held in ponds or tanks and fed on chopped liver, heart, or meat, often mixed into a mush with bran or meal. Rearing the fish is expensive, but it carries to a later period in the life of the fish the care and protection against their natural enemies, which constitute the chief advantage of fish culture over natural spawning.

The United States Bureau of Fisheries has practically finished its collection of Pacific coast salmon eggs for the current year, and the "clean-up" indicates that 180 million little salmon will be the output.

BRIEF STORY OF THE PACIFIC SALMONS.

Sooner or later after hatching the young fish drop down the streams from the spawning grounds (or from the point where planted if they are hatchery fish), to the sea, where they spend their lives until they are mature. This is a period of two to four or more years, according to species. Then the spawning instinct drives them back to fresh water and their spawning grounds in the headwaters of the streams.

Old age comes fast with these great fishes, for they enter the streams on their spawning journey in the full vigor and beauty of maturity, fight their way doggedly through the rapids and up the waterfalls, and a few months later, having provided for the perpetuation of their race, they die, bruised, weak, and miserable.

The eggs which they deposit, in nests scooped in the gravelly bottoms of the streams, or which the fish culturists of the Bureau of Fisheries and the States take from them by abdominal section, look like transparent pink pearls the size of a pea, and from them the young fish emerge in the course of a couple of months in the waters of the coast States, or after the entire winter in the chilly waters of Alaska, where development is slower. On hatching the fish are mere wrigglers less than an inch in length, without a useful mouth or the capacity to feed. Under its belly, however, each carries a little nodule, holding enough yolk or foodstuff from the egg to carry it along until the mouth is ready to take food and the little fish is strong enough to pursue its microscopic prey.

Not very much is known of the life history of the Pacific coast salmons. The habits of fish can not be studied as are the habits of birds, for during most of their life they are rarely or never seen by man, and obviously they can not be followed or trailed like land animals. To a very large extent, the study of the habits of fishes consists of making many scattered observations and connecting them by more or less accurate deductions as to the behavior of the fishes when they are out of view. But there has recently developed an indirect method which bids fair to outvalue in many ways the method previously used.

Scientific men, in the course of what the "practical man" is pleased to call "impractical" work, observed that fish scales under the microscope showed certain characteristic marks, and by studying the meaning of these and interpreting them it has been possible by this means alone to work out a reasonably accurate and complete account of the lives of certain species. By examination and measurement of the scales of the European salmon, for instance, it is possible to tell the size and age of the fish, how long it remained in fresh water after it was hatched, the length of time and approximately when it lived in the sea, and the number of times that it has spawned, for unlike its Pacific relatives, the Atlantic salmon spawns several times in the course of its natural life.

An application of these principles to the Pacific salmons, of which there are five species, shows that the young of some go to sea soon after they are hatched, while others may remain for a year or so in their natal streams. Most of the life of these fishes is spent at sea and practically all of their growth is reached there, for after they enter the streams to spawn they cease to feed.

Although the individual fish may remain in the sea from two to four or more years, all salmon streams carry annual runs, though in some of them the years of greatest abundance are separated by leaner years. In the Fraser River, for instance, the "big" run comes at about four-year intervals, because the species common to that stream, the sockeye, lives normally to be 4 years old, and a heavy run produces a large number of young to return as adults four years later. The number of fish running into some streams is prodigious, and some of the smaller streams of Alaska have been described as holding at times, in places in their courses, almost as much fish as water.

Salmon Recipes.

SALADS.

1. *Salmon salad*.—Flake 1 can of salmon fine, 1 cup of cabbage cut fine, 1 cup of celery cut fine, sprinkle a pinch of salt, dash of paprika; mix lightly and chill them. Mix with mayonnaise dressing. Serve on lettuce leaves.

2. *Salmon salad*.—One large can of red salmon, 1 cup chopped celery, 1 cup chopped English walnuts, 4 or 5 sweet pickles (gherkins). Mix well with cream mayonnaise.

3. *Salmon cream salad*.—Beat 4 egg yolks; add slowly while stirring one-quarter cup of olive oil, 4 tablespoonfuls of vinegar, and 1 tablespoonful of lemon juice; cook in a double boiler until it thickens; when cool add one-quarter cupful of olive oil, 1 tablespoonful of pulverized sugar, 2 level teaspoonfuls of salt, 3 tablespoonfuls of finely minced pimentoes, and 1 cupful of double cream; mix well with 1 can of salmon (drained, and with skin and bones removed); garnish with finely chopped whites of hard-boiled eggs, and the hard-boiled yolks forced through a potato ricer; heap in a salad bowl and encircle with slices of hard-boiled eggs and sprays of watercress or parsley.

4. *Salmon salad sandwiches*.—One pound can of salmon, 1 tablespoonful of any preferred salad dressing, 2 tablespoonfuls of finely chopped cucumber pickles (sour), 1 teaspoonful of grated onion or onion juice, one-half teaspoonful mixed salt and pepper. Mix thoroughly and spread between thin slices of bread.

5. *Salmon and pea salad*.—Prepare 1 quart of aspic jelly (made with gelatine after the regulation recipe), half fill a mold with it, and allow to set; arrange in it 1 can of minced salmon (drained and with skin and bones removed), pour over it a little more of the liquid jelly which has been kept in a warm place, add a few slices of hard-boiled eggs; let set again until it stiffens, then pour over all the remainder of the quart of liquid jelly. Set in a cold place; when ready to serve, turn out and decorate with cold boiled peas (or canned peas which have been washed in cold water and drained). Serve with mayonnaise dressing.

6. *Salmon a la Deutsch*.—Remove the skin and bone from 1 can of salmon; cut into half-inch cubes enough cold potatoes to make 1 cupful; chop fine one-half cupful of hard-boiled eggs and add to the salmon and potatoes; marinate with a French dressing; when ready to serve, moisten with any good boiled salad dressing, and garnish with chopped pimentoes, slices of hard-boiled eggs, and sprays of parsley.

STEAMED DISHES.

7. *Salmon en casserole*.—Cook 1 cup of rice; when cold line baking dish. Take 1 can of salmon and flake, beat 2 eggs, one-third cup of milk, 1 tablespoonful of butter, pinch of salt, dash of paprika. Stir into the salmon lightly, cover lightly with rice. Steam one hour, serve with white sauce.

8. *Salmon in mold*.—One can of salmon; 3 eggs beaten light; one-half cup of fine bread crumbs; salt, cayenne, parsley; 4 tablespoonfuls melted butter; remove oil, bones, and skin from the fish; mince fish fine; rub in butter until smooth; add crumbs to the beaten eggs; season fish; add eggs and crumbs; put in a buttered mold and steam one hour; serve with sauce.

9. *Salmon supreme*.—Drain liquor from 1 can of salmon; remove bones and skin; chop fine; rub into it until smooth 4 tablespoonfuls of melted butter; season with salt, pepper, 1 tablespoonful minced parsley, and 3 tablespoonfuls chopped celery; beat 4 eggs well, and add one-half cup rolled cracker crumbs; mix all well together; pack into buttered mold; steam one hour. When done turn out on a heated platter, surround with peas (seasoned and drained), and serve with following sauce: Melt 1 tablespoonful butter; rub into it 1 tablespoonful of cornstarch; add slowly 1 cup hot milk, the salmon liquor, salt, pepper, and tomato catsup to suit taste; stir until smooth and thoroughly cooked; serve in separate dish.

BAKED DISHES.

10. *Timbales of salmon*.—One can of salmon; 4 hard-boiled eggs; 3 eggs; salt; pepper; lemon juice; white sauce; parsley; flake canned salmon into bits, removing all bones and skin; rub the yolks of 4 hard-boiled eggs to a paste, and stir them into the minced fish; mince the white of the eggs as fine as possible, and stir them into the salmon mixture; season with salt, white pepper, and lemon juice, with a dash of cayenne; beat the mixture into the well-beaten yolks of 3 eggs; add the whites of eggs beaten stiff; pour into buttered nappies or timbale cases; set these in pan of boiling water and bake about 25 minutes; turn out on hot platter; pour about the timbales a white sauce, into which chopped parsley has been stirred.

11. *Salmon loaf*.—One small can of salmon; 1 cup of cracker crumbs; 1 egg; 2 tablespoonfuls of sweet milk; small amounts of nutmeg, paprika, salt; remove bones from salmon, break into small pieces, add well-beaten egg, seasoning, and cracker crumbs; bake in a well-buttered dish for 15 minutes; serve hot for lunch.

12. *Salmon loaf with rice*.—One can of salmon; 2 cups hot boiled rice (1 cup before being cooked); 2 eggs beaten; 2 tablespoonfuls melted butter; juice of half a small lemon; salt and pepper to taste; add liquor from salmon can and mix ingredients lightly with a fork; bake in a covered pan set in water one hour in a moderate oven; serve with tomato sauce made by straining and slightly thickening a cup of canned tomatoes well seasoned. Peas, either fresh or canned, may be used instead of the rice, in which case serve with a cream sauce.

13. *Baked salmon loaf*.—One can salmon, 1 pint of mashed potatoes, 1 cup browned cracker crumbs, 2 cups of parsley sauce. Grease a good-sized mold with butter, sprinkle with cracker crumbs, and line with mashed potatoes. Drain oil from salmon and remove skin and bones. Season with pepper and salt and pack in mold. Cover with potatoes and then cracker crumbs, put a few pieces of butter on top, and bake one-half hour in fairly hot oven. Turn out and pour parsley sauce over.

14. *Baked canned salmon*.—Take off skin from a fine canned salmon steak. Lay in a small granite baking pan and sprinkle with a little pepper and salt and minced parsley. Over the salmon place an inch-thick layer of well-seasoned and beaten mashed potato, shaping to conform to a slice of fish. On top put buttered and seasoned fine bread crumbs. Bake half an hour in a hot oven, basting once in a while with a little butter and cream that the salmon may not dry out. Place carefully on a platter and pour around the steak a cream gravy.

15. *Salmon cakes (German)*.—To 1 small can of salmon add 1 pint of mashed potatoes, prepared as for table use; add 1 beaten egg, 1 tablespoonful of melted butter, salt, and pepper to taste (if too dry add a little milk); make into flake cakes; place in buttered pan. Brown in hot oven.

16. *Salmon patties*.—Line individual patty pans with a rich paste; put alternate layers of salmon force meat and mashed potatoes into them until the pans are filled, having the mashed potatoes on top; bake one-half hour and serve hot. Prepare the force meat for the above as follows: Take 1 can of salmon, 1 cupful of fine bread crumbs, the beaten yolks of two eggs, 1 tablespoonful of butter, 1 teaspoonful of salt, 1 tablespoonful of chopped parsley, 1 tablespoonful of grated onion, and 1 cupful of milk; cook together for 5 minutes, stirring carefully.

17. *Baked salmon in pepper cases*.—One can of salmon, 8 green peppers, crackers, butter, etc. Remove skin and bones from one can of salmon, season with salt and pepper and onion juice. Mix with an equal quantity of cracker crumbs moistened with butter, or left-over stuffing can be used instead. The mixture should be quite moist; if not, add a little milk. Cut lengthwise 8 sweet green peppers, remove seeds, parboil 5 minutes and fill with fish. Put in baking pan, surround pan with hot water, and cook until cases are soft but not broken.

18. *Baked creamed salmon with spaghetti*.—One can of salmon, one-half pound of spaghetti broken fine, butter size of egg, 1 pint of milk, 2 eggs. Boil spaghetti in salted water until tender, drain in a colander, and pour cold water through it; grease baking dish and put layer of spaghetti, layer of salmon, bits of butter and pepper; continue until all is used. Beat eggs, add milk, and pour over and bake 45 minutes. Serve with or without white sauce.

19. *Deviled salmon*.—One can of salmon, 2 eggs, flour, milk, butter, spices, potatoes. Mince 1 can of salmon after removing skin and bones, add the yolks of 2 hard-boiled eggs finely mashed, a little minced parsley, season with salt and pepper and 1 tablespoonful of lemon juice. Make a thick sauce of 1 tablespoonful of butter, 1 tablespoonful of flour, and two-thirds cup of milk. Pour sauce over salmon, and mix. Butter baking dish, fill with mixture, and cover with meringue of mashed potatoes; dot with bits of butter and brown in oven.

20. *Potted salmon à la Hebrew*.—Scald and drain 3 cans of salmon; remove the skin and bones; rub together in a bowl one-half saltspoonful of paprika, one-half teaspoonful of mace, and 1 level teaspoonful of salt; mix half of this spice mixture with the salmon and place it in an earthen baking dish. Wash free from salt one-half pound of butter; put half of it over the salmon, and 1 clove of garlic sliced thinly; cover and bake one-half hour. Remove the salmon onto a platter; now put the remainder of the washed butter into the baking dish and set aside until the salmon is cold; then add the remainder of the spice mixture to the salmon, and another clove of garlic, peeled and mashed; rub the salmon until smooth, then pour the contents of the baking dish over it and mix well. Pack into small jars, and it will be ready for use in 24 hours. Covered with melted paraffin or suet, it will keep in a cool place for weeks.

21. *Salmon turnovers*.—Make a light dough as for shortcake. Take 1 can of salmon and remove liquid and bones, 1 can of green peas. Roll out a disk of dough about 6 inches across. Fill with 1 tablespoonful of salmon, 1 tablespoonful of peas, a little salt and pepper, bits of butter. Moisten the edges with

cold water, turn over, and press together with a fork. Bake in moderate oven until delicate brown.

22. *Salmon soufflé*.—Separate 1 can of salmon into flakes; season with salt, paprika, and lemon juice. Cook one-half cup of soft stale bread crumbs in one-half cup of milk 10 minutes and add to salmon; then add the yolks of 3 eggs beaten until thick and lemon-colored, and cut and fold in the whites beaten stiff and dry. Turn into a buttered baking dish and bake until firm.

23. *Salmon soufflé*.—Drain and remove the skin and bones from 1 can of salmon; dissolve 2 tablespoonfuls of cornstarch in three-fourths cup of cold milk; add 1 tablespoonful of butter to the milk; season with salt and pepper, and stir over fire until thick and smooth; add the yolks of 2 eggs and 1 teaspoonful each of lemon and onion juice; now add 1 teaspoonful of chopped parsley, one-half cupful of bread crumbs, and the beaten whites of 2 eggs; stir well together, add the salmon, mix thoroughly and put into a buttered baking dish; set the baking dish in pan of boiling water and place in hot oven to brown. Garnish with parsley.

24. *Scalloped salmon*.—One pound can of salmon, one-half cup of fine dry bread crumbs; 1 tablespoonful butter; 1 heaping tablespoonful flour; 1 pint good rich milk; salt, pepper, and paprika. Melt butter in a saucepan and add flour and stir until melted and mixed but not browned. Remove from the fire and slowly add milk until smooth. Then return to fire to thicken like cream. Add a little salt, pepper, and paprika to suit taste. Remove salmon from the can, remove any bits of bone and skin, and separate the flakes of salmon with a fork. Now butter a pudding dish, add a layer of bread crumbs, then a layer of salmon, and cover with the dressing. Lastly cover top with crumbs and bits of butter and place in the oven about 20 minutes to heat through thoroughly and brown on top. The size of the baking dish will regulate the number of layers of salmon, etc.

25. *Scalloped salmon*.—One can of salmon; remove all bone and bits of skin; mince fine. Roll 1 dozen crackers fine. Put in a buttered baking dish in alternate layers, adding bits of butter and a sprinkling of salt and pepper to taste. Have the top layer of crackers, and add sufficient milk to moisten the whole mass (about 1 pint). Bake 30 minutes and serve hot.

26. *Scalloped salmon*.—One can of salmon, 1 pint of milk, 1 egg, 1 heaping tablespoonful butter, 2 rounding tablespoonfuls flour. Put the milk on stove in double boiler, keeping out one-half cup. Mix butter and flour to a smooth paste, and add the egg well beaten, then the one-half cup of cold milk. Mix well and then stir into the milk, which should be scalding. Stir until smooth and thick like gravy. Season with salt and pepper and set aside to cool. Butter a baking dish and fill with alternate layers of flaked salmon and the cream dressing. The top layer should be of the dressing. Sprinkle with cracker crumbs and bake one-half hour in moderate oven.

27. *Scalloped salmon*.—One can of salmon, 4 tablespoonfuls of butter, 2 tablespoonfuls of flour, 1½ pints of milk, 1 teaspoonful salt. Mix cream, butter, and flour together, add the milk, and cook until thick. Butter the baking dish, cover the bottom with fine cracker crumbs (or flaked hominy), add a layer of salmon picked apart and bones removed. Then add a layer of cracker crumbs (or hominy), alternating with salmon. Pour the hot dressing over it. Place in the oven and bake 20 minutes.

BOILED DISHES.

28. *Salmon and tongue en casserole*.—One can salmon, 1 veal tongue, butter, sherry wine or vinegar. Cook veal tongue in salted water until tender. Cut tongue into small pieces, place in casserole with 1 can of salmon freed from

skin and bones, dot well with butter, add one-fourth cup boiling water. Pour over whole a wineglassful of sherry wine or 2 tablespoonfuls tarragon vinegar. Boil slowly about three-quarters of an hour and do not open until ready to serve.

29. *Salmon in potato border*.—While potatoes are boiling prepare the salmon as follows: To 1 can add 2 tablespoonfuls of butter, 1 teaspoonful of salt, a little paprika, 2 cups of milk, and 1 cup of fine bread crumbs. Boil together in a saucepan and rub until smooth; keep in a warm place while you mash the potatoes and arrange them in a border on a platter. Heap the hot salmon in the center; dot the potato border with butter. An extra touch may be added by pouring a cup of white sauce over the salmon and garnishing with slices of hard-boiled eggs.

30. *Salmon à la Créole*.—Cook in 2 heaping tablespoonfuls of butter 1 finely chopped green pepper, 1 minced onion, and 1 chopped tomato (or one-half cup of canned tomatoes); add 1 cup of milk; stir until the pepper and onion are soft; add 1 can of salmon, drained and minced; simmer; serve hot.

FOR CHAFING DISH.

31. *Barbecue of salmon*.—Marinate 1 can of salmon in 1 tablespoonful of pure olive oil, 1 tablespoonful of minced onion, 1 teaspoonful of cider vinegar, 1 teaspoonful of salt, and 1 tablespoonful of Worcestershire sauce. Into the upper part of the chafing dish put one-fourth teacupful of tomato catsup, 1 tablespoonful of butter, a few capers, and one-fourth cup of hot water; stir until hot and add the marinated salmon; stir well; add one-half can of peas (drained and washed); cover and let stand over the hot water pan until quite hot. Serve hot from the chafing dish, accompanied by sandwiches of thinly sliced brown bread.

32. *Salmon à la Newberg*.—Dissolve 1 dessert spoonful of cornstarch in 1 pint of cold milk; add 1 tablespoonful of butter, 1 beaten egg, and cook until thick; season with salt and paprika to taste; add 1 can of drained salmon, 1 teaspoonful of lemon juice, and 3 tablespoonfuls of double cream. Serve on toasted bread or crackers.

33. *Salmon Hollandaise*.—Melt 2 tablespoonfuls of butter in the upper pan, add 1 can salmon (drained), 1 can of peas (drained and washed in cold water), 1 level teaspoonful of salt, and a little paprika; add the juice of 1 lemon and stir until hot; serve on toasted crackers.

34. *Creamed salmon in chafing dish*.—Three large tablespoonfuls of butter; melt; stir in a large tablespoonful of flour and one-half teaspoonful of dry mustard; 1 cup of milk; stir until a thick gravy; then stir into this 1 cup of flaked salmon; season well with salt, pepper, and paprika; one-fourth teaspoonful of Tabasco sauce, and, the last thing, pour into this one-half cup of catsup; serve on hot toast or on toasted crackers.

35. *Salmon in chafing dish*.—Put into the blazer 2 tablespoonfuls of butter, a finely minced onion, a sweet green pepper minced and seeded; and a cup of tomatoes; let it cook 2 or 3 minutes; then add one-half cup of boiling water and one-half pint of canned salmon; salt to taste; serve as soon as fish is heated.

CREAMED SALMON.

36. *Creamed salmon*.—One can of salmon; 1 quart sweet milk; 3 ounces butter; 3 eggs; 2 ounces flour; 1 ounce chopped onion; salt, pepper; melt together butter and flour, and when creamy add 1 quart hot milk; add onion, salt, and pepper; break in 3 raw eggs, and draw to back of stove till eggs set

and will remain in chunks when stirred; add salmon after removing skin and bones; put back on fire and let boil up once.

37. *Creamed salmon*.—Make a good white sauce by rubbing a tablespoonful of flour into a tablespoonful of melted butter; when smooth add 1 cup of cold milk, and stir while it is cooking; add 1 can of salmon separated into small pieces; if the sauce seems too thick, add a little of the liquor from the fish; serve this on soft buttered toast or square soda crackers; this may be varied by adding one-half teaspoonful of curry powder to the sauce, rubbing it in with the flour and butter; serve for breakfast, dinner, or supper. It can be prepared in 10 minutes.

38. *Creamed salmon*.—One can of salmon; 1 cup milk; 2 level tablespoonfuls flour; 2 level tablespoonfuls butter; 1 teaspoonful chopped parsley; melt butter; add flour, rubbing together over blaze until flour begins to cook; add milk, stirring constantly; boil till smooth; add parsley and salmon; keep on stove till salmon heats through; serve on squares of buttered toast or in pastry cups.

MISCELLANEOUS.

39. *Curried salmon*.—Melt 2 tablespoonfuls of butter in a saucepan, add one-third cup of flour, and 1 teaspoonful of curry powder; rub smooth in 1 pint of milk; stir until it boils; season with salt; add 1 can of salmon, and heat thoroughly while stirring; place in center of a platter, and border with hot boiled rice seasoned with salt and dotted with butter.

40. *Salmon fritters*.—One and one-third cupfuls of pastry flour, 2 level teaspoonfuls baking powder, one-fourth teaspoonful of salt, 1 egg, two-thirds cup of milk. Mix and sift dry ingredients, add milk gradually, then egg well beaten. Season three-fourths of a cup of minced salmon with salt, cayenne pepper, and lemon juice, if desired. Add to the batter and drop by spoonfuls into deep fat and brown. Drain on brown paper and serve hot with Tartar sauce.

41. *Salmon stuffed hot rolls*.—Bake ordinary full crust rolls. Use one roll for each person; cut off the tops of the rolls, scoop out the crumbs, brush inside and outside with melted butter, and put into hot oven until they are a delicate brown. Make a creamed salmon with chopped parsley and the whites of hard-boiled eggs in it. Heat the cases, fill with the creamed salmon, cover, and serve.

42. *Salmon croquettes*.—One pint of chopped salmon, two-thirds cup of cream, 1 large tablespoonful of butter, small tablespoonful of flour, 2 eggs, two-thirds pint of bread crumbs; salt and pepper to taste. Mix the flour and butter, let cream come to boiling point, stir in butter and salmon and seasoning. Boil two minutes, let get cold. Form into croquettes and fry in hot lard.

43. *Salmon with white sauce*.—One large-sized can of salmon. Heat the salmon and put on platter in one piece if possible. Make white sauce and pour over the salmon. Have 3 eggs hard boiled and slice over top. Garnish with parsley.

44. *Salmon patties*.—One can of salmon. Pour off oil and remove all skin and bones and break into flakes. Melt 1 tablespoonful of butter in a saucepan, mix smoothly with it 2 tablespoonfuls of flour; then add slowly 2 cups of milk and season with 1 teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, and 1 teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in patty shells and serve.

45. *Salmon omelette*.—One-half can of salmon, 4 eggs, nutmeg, salt and pepper, 4 tablespoonfuls of boiling water. Beat eggs light (the whites separately), add salmon minced and drained, seasoning, and lastly add hot water. Put in well-buttered omelette pan, cook till firm. Serve with toast for breakfast.

46. *Salmon hash*.—One can salmon flaked coarse; 1 cup rolled cracker crumbs; 1 cup milk. Have a skillet hot; place 2 tablespoonfuls of butter; when melted, put in the cracker crumbs, stir; then the flaked salmon; stir these together, season well with pepper, salt, a dash of cayenne, and then mix one-fourth teaspoonful of dry mustard with the oil that was on the salmon and stir in the mixture, then 1 cup of milk. When the whole is thoroughly heated through and thick it is ready to serve. This makes an excellent dish to prepare on short notice.

47. *Salmon eggs*.—Three hard-boiled eggs, one-half cup shredded salmon, 2 tablespoonfuls mustard pickles, 4 chopped green olives, salt and pepper to taste, 3 tablespoonfuls of mayonnaise (thin with lemon juice or vinegar). Cut eggs in half, remove yolks. Mix together yolks, salmon, pickles, olives, mayonnaise, salt, and pepper. Put this mixture into the halved whites of eggs. Serve on lettuce leaves, with a teaspoonful of thick mayonnaise on each egg.

48. *Dressing for loaf*.—One cup sweet milk (added to the juice of salmon), 1 tablespoonful butter, 1 tablespoonful of flour; cook till thick. Add 1 egg beaten light and pour over loaf.

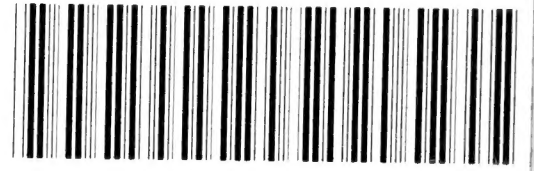
49. *Sauce for salmon*.—Thicken 1 cup of boiling milk with 1 teaspoonful of cornstarch (or flour) and 1 tablespoonful of butter rubbed together. Add liquor from the salmon, season with salt, cayenne, and 1 tablespoonful of tomato catsup. Just before taking from the fire add 1 beaten egg.

50. *Salmon soup*.—One can of salmon; bring 1 quart of milk to boil in double boiler, season with pinch of salt, pepper, and Spanish saffron, also a dash of nutmeg, if liked; then thicken with 3 tablespoonfuls of flour rubbed into 3 ounces of butter. Add contents of a can of salmon carefully freed from bones and skin and rubbed to a paste. Blend all carefully, and just before taking up add one-half teaspoonful onion juice and sprinkle with shredded parsley.



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